

# **Amana<sup>®</sup> GAS RANGE**

## **Models AGC710, AGS720 and AGS740 Use and Care Manual**

Read this manual carefully before operating your new Amana range.

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Record in space below the Model No., Manufacturing (MFG) No. and Serial No. recorded on the nameplate of your range. To locate nameplate, lift rangetop and look in center area.

Model No. \_\_\_\_\_

MFG No. \_\_\_\_\_

Serial No. \_\_\_\_\_

Date Installed \_\_\_\_\_

Selling Dealer \_\_\_\_\_

**Retain these numbers and your Sales Receipt for proof of purchase should warranty questions arise. Your Sales Receipt is required should warranty service be needed.**

# **SAFETY INSTRUCTIONS**

## **IMPORTANT PRECAUTIONS**

Read and follow these rules for safe operation.

As with all appliances, there are certain rules to follow for safe operation. Make sure everyone who cooks with this range is familiar with this product's operation and with these precautions.

### **TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE FOLLOW THESE INSTRUCTIONS**

#### **CAUTION:**

Do not store items of interest to children in cabinets above your range or on the range backsplash of a range — children climbing on the range to reach items can be seriously injured.

#### **FOR YOUR SAFETY**

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flames.
4. Immediately call your gas supplier.

#### **FOR YOUR SAFETY**

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

#### **FOR YOUR SAFETY**

**DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.**

## **SAVE THESE INSTRUCTIONS**

1. Top burners may be lit with a match. Do not use oven or broiler during electrical power outage (see instructions on page 6.)
2. For your safety, top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.
3. The appliance must not be used for space heating.
4. Gas supply pressure max. 8 and min. 6 inch wcp for Natural gas. Max. 12 and min. 11 inches wcp for LP gases. The appliance pressure regulator is set at 5 inches wcp for Natural gas and 10 inches wcp for LP gases.
5. Do Not Use Oven Cleaners — No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
6. For the Self-Cleaning Oven — Before self-cleaning, remove broiler pan and other utensils, wipe off excessive spillage and grease, and remove oven shelves.

#### **SURFACE COOKING UNITS:**

1. Use Proper Pan Size — Select utensils large enough to properly contain food and avoid boilovers or spillovers. This will prevent hazardous accumulations of food (especially grease), since

heavy splattering or spillovers left on a range can ignite. Pan size is especially important in deep fat frying.

2. Never Leave Surface Burners Unattended at High Heat Settings — Boilovers cause smoking and greasy spillovers can ignite.
3. Glazed Cooking Utensils — Only certain types of glass, glass/ceramic, earthenware, or other glazed utensils are suitable for rangetop use. Some are not suitable and will break due to the sudden change in temperature.
4. Type of Utensils — Avoid pans that are unstable and tip easily. In choosing pans, look for easy-to-grip handles that will stay cool. Pans that are too heavy when filled with food can also be a hazard. If pan handles twist and cannot be tightened, discard the pan.
5. Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units — To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

6. Do not mix household cleaning products. Chemical mixtures can interact with objectionable or even hazardous results.
7. Clean cooktop with caution. To avoid steam burns — do not use a wet sponge or cloth to wipe up spills on a hot cooking area.
8. Grease — Grease is flammable and should be handled carefully. Never leave any cooking operation unattended. Let fat cool before attempting to handle it. Do not allow grease to collect around the range or in vents. Wipe up spillovers immediately.

#### OVENS:

1. Use Care When Opening Door — Let hot air or steam escape before removing or placing food.
2. Do Not Heat Unopened Food Containers — Build-up of pressure can cause container to burst and result in injury.
3. Keep Oven Vent Ducts and Openings Unobstructed.
4. Placement of Oven Shelves — Always place oven shelves in desired location while oven is cool. If shelf must be moved while oven is hot, do not let potholder contact hot oven or broiler burner in oven.

## CAUTION TO AVOID BURNS:

### DO NOT TOUCH OVEN OR BROILER BURNERS OR INTERIOR SURFACES OF OVEN —

Oven and broiler burners may be hot even though they don't look hot. Interior surfaces of an oven become hot enough to cause burns. During and after each use, do not touch, or let clothing or other flammable materials contact oven or broiler burners or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance can become hot enough to cause burns — among these surfaces are oven vent openings and surfaces near these openings, oven door and window of oven door.

### DO NOT TOUCH SURFACE BURNERS, BURNER GRATES, OR AREAS NEAR BURNERS —

Areas near surface burners can become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact surface burners or areas near burners until they have had sufficient time to cool. Among these areas are the rangetop and the surfaces facing the rangetop.

#### In case of grease fires:



You can be assured, that your Amana range has been certified by the American Gas Association as being in compliance with safety standards established by the American National Standard Institute.

For your safety we recommend that the range be secured to the house structure. Information regarding anchoring is contained in the Installation Instructions and it is the responsibility of the installer to see that this appliance is installed in accordance with the recommended installation procedure. Anchoring is required in order to prevent tipping while subjecting the range to improper use.

Due to the nature of cooking, fires can occur as a result of overcooking, excessive grease, or component failure. Though a fire is unlikely, if one occurs proceed as follows:

#### SURFACE BURNER FIRES

1. **DO NOT** turn on a range vent hood. The flames could be drawn into the hood where more damage could result.
2. Smother the fire with a non-flammable lid or baking soda, or use a Class "ABC" or "BC" extinguisher. Not water. Not salt. Not flour.
3. As soon as it is safe to do so, turn the surface burner controls to "OFF."

#### OVEN FIRES

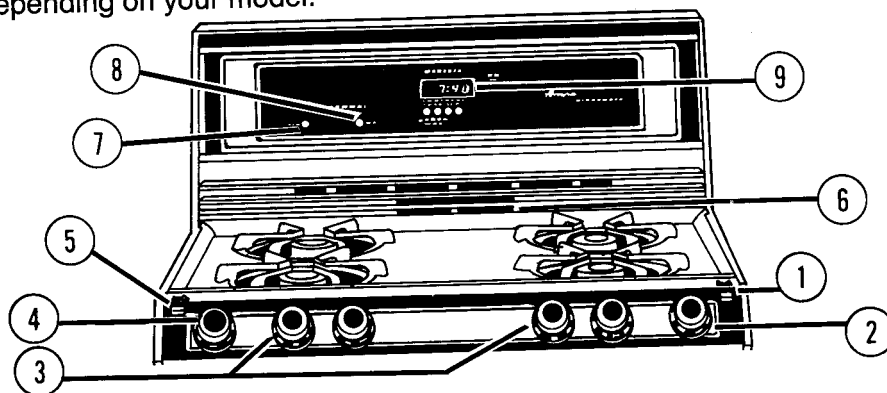
1. If you see smoke from your oven, **do not open the door.**
  2. Turn the oven controls to "OFF."
  3. As an added precaution, turn off the power at the main circuit breaker or fuse box.
  4. Turn on the range vent hood or exhaust fan, if you have one, to remove smoke.
  5. Allow food or grease to burn itself out in the oven.
- OF COURSE, IF SMOKE AND FIRE PERSIST, CALL THE LOCAL FIRE DEPARTMENT.**

If there is any damage to components, call your repair service before using the range or rangetop again.

Remember, excessive grease is always a fire hazard. The best prevention is to keep your range and rangetop clean and free of excess grease.

# RANGE FEATURES

Features may vary depending on your model.



① **Oven Light Switch** is located on the right side. It allows you to view food while it is cooking.

② **Oven Operation Control Knob:** the settings are as follows:

- "OFF" — use this setting to turn oven off.
- "BAKE" — use this setting for all normal baking.
- "TIME BAKE" — use this setting to operate oven automatically as described on page 8-11.
- "BROIL" — use this setting for broiling. See broiling instructions on page 10-12.
- "CLEAN" — see oven self-cleaning instructions on page 13-15 (if your oven has this feature).

③ **Accu-temp Control Knobs** are arranged to match the locations of the rangetop areas they control. Push in and turn knobs counterclockwise to the "LITE" position to light range surface burners and then clockwise to adjust the flame height.

④ **Oven Temperature Control Knob:** the basic temperature heat control for all oven cooking operations (baking, roasting and broiling).

⑤ **Panel Light** illuminates the cooktop. Turn the light on by pushing the switch located at the left of the oven controls (if your oven has this feature).

⑥ **Oven Vent**

⑦ **"Oven" Operating Light:** Light glows until the oven heats to the desired temperature setting. Light cycles on and off during baking to indicate oven burner is cycling on and off to maintain oven temperature. In recipes calling for the oven to be "preheated" wait for this light to turn off before placing food in the oven.

⑧ **"Clean" Operating Light:** This light glows when the oven is in the self-cleaning cycle. This light turns on and the oven door cannot be opened when the oven reaches self-cleaning temperatures. The light turns off as soon as the oven has cooled enough for door lock latch to be moved (if your oven has this feature).

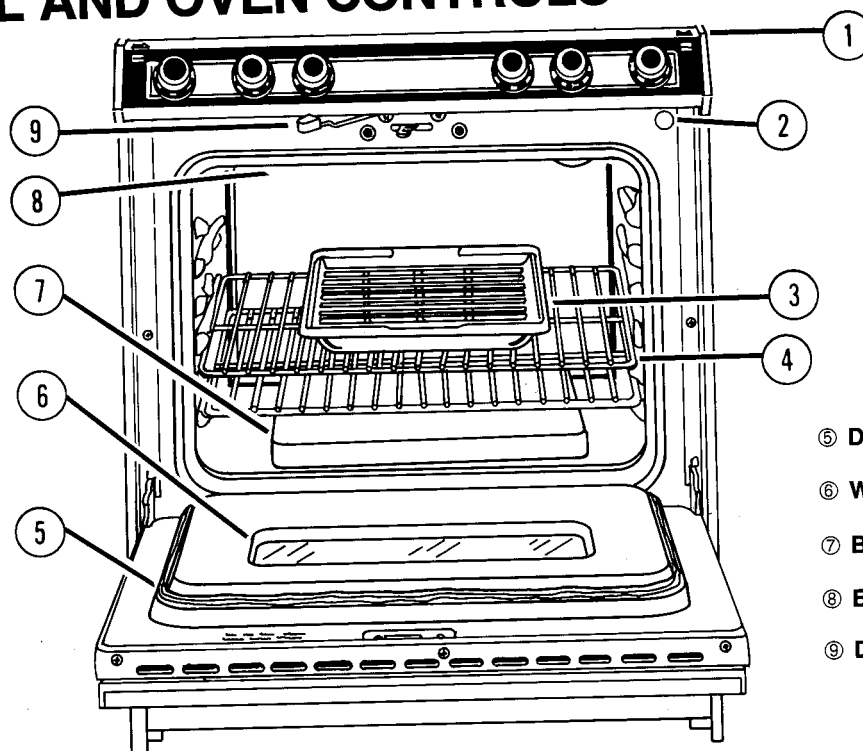
⑨ **Clock and Timer**

AGC710 — Digital clock

AGS720 — Digital clock

AGS740 — Electronic clock

## CONTROL PANEL AND OVEN CONTROLS



① **Nameplate** with model, serial and manufacturing numbers located under the rangetop.

② **Oven Light Switch Plunger** activates oven light when door is open.

③ **Broiler Pan**

④ **Oven Shelves** glide out and have stops. Adjustable and removable.

⑤ **Door Gasket**

⑥ **Window**

⑦ **Bake Burner**

⑧ **Broiler Burner**

⑨ **Door Lock Lever**  
Models AGS720  
and AGS740

## How to set the digital clock/minute timer: Models AGC710 & AGS720

**To set the time of day:** Push in and turn **minute timer knob** in either direction.

**To set the Minute Timer:** Turn the **minute timer knob** in either direction. When the time has expired, a buzzer will sound. To shut off buzzer, turn knob to "off".

## How to set the electronic clock/minute timer: Model AGS740

Immediately after your range is powered, 88:88 will flash in the display until time of day is set.

**To set the time of day:** Push in and hold **minute/second timer button** and **bake hours button** at the same time while turning **set time knob**.

DISPLAY WILL SHOW:



The time of day is now set. To change the time of day, repeat the procedure given above.

**NOTE:** Time of day cannot be changed when the "TIME BAKE" or "CLEAN" functions have already been programmed.

**To set the Minute/Second Timer:** Push in and hold the **minute/second timer button** while turning **set time knob**.

DISPLAY WILL SHOW:



**NOTE:** The solid arrow (▼) indicates you are using the timer function. The time is shown as "minute:seconds" in the display.

The display will increase in one-second increments as you turn the set time knob for settings of up to one minute; by ten-second increments for settings from one minute to ten minutes; and by one minute increments for settings over ten minutes.

After you set the time, a lapse of approximately 4 seconds will occur before your entry actually begins to count down. An intermittent tone will sound for 1½-2 minutes when the time has elapsed. **To turn off the tone**, push the minute/second timer button once. The display will show 0:00 momentarily then return to time of day. The minute/second timer can be used by itself, as well as, when "BAKE," "TIME BAKE," "BROIL," or "CLEAN" functions are being used.

## Symbol Key for Electronic Clock: Model AGS740

The symbols shown below are used in this Use and Care Manual and are a part of the clock/display on the range backsplash. To get the most from your range, read through the following descriptions and become familiar with the symbols.



A solid arrow indicates which function (timer, bake, stop time, or clean) you are using. When you set the timer for one minute the solid arrow shows you that you are using the minute/second timer function.

DISPLAY WILL SHOW:



A flashing arrow shows you the functions you can check while you are using another function. Example: When you set time bake for 2½ hours.

DISPLAY WILL SHOW:



To find out what the stop time is, push the button below the flashing arrow (stop time button).

DISPLAY WILL SHOW:



To return to the amount of cooking time remaining, push the button under the flashing arrow (bake hours button).

DISPLAY WILL SHOW:



If you want to check the time of day, push the minute/second timer and bake hours buttons at the same time.



The heated casserole dish indicates that the oven is operating.



The "C" indicates the self-cleaning function has been programmed.

DISPLAY WILL SHOW:



Both arrows will flash when you return to or check the time of day. This is to remind you that you have programmed your oven for TIME BAKE or CLEAN.

You can check the bake hours, stop time, or time of day throughout the cooking time by following the steps given above.

## RANGETOP COOKING: Models AGC710, AGS720 & AGS740

### Rangetop Cooking

You will find that your rangetop will serve you best if you remember some of its special features when you start to cook and follow the suggested steps listed below. They can help you avoid unnecessary cleaning and prevent over-cooking.

Before using the rangetop for the first time, it is best to clean it thoroughly (see pages 15-16).

Check to see that the range has been plugged into an electrical outlet and the clock is set to the correct time of day.

Before using the surface burner, follow these basic steps:

- Make sure burner grates are properly in place.
  - Choose appropriate cookware with tight-fitting lids.
  - Make sure bottoms of cookware are clean, dry and smooth to absorb full heat output.
  - Center cookware on burner grate.
1. **To light the burner:** Select the appropriate control knob, push the control knob in and turn it fully to the left to the "LITE" position. \* Listen for a "sparking" sound. Now that the burner is lit, slowly turn the dial clockwise to adjust the flame height. Your range has Hi-Lo burner controls. These controls have distinct "click" positions for setting the flame height at HIGH, MEDIUM, or LOW. There are an infinite number of in-between settings that let you instantly adjust the flame to any height. This is perfect Accu-temp control - the secret of good cooking.
  2. Reset the control knob to adjust flame height as necessary for required changes in cooking.
  3. When cooking is completed and entire rangetop has cooled, remove burner grates. Wash burner grates in detergent water, rinse, and dry with a clean cloth. Reassemble burner grates. (For detailed cleaning instructions, see pages 15-16).
  4. For ease of cleaning, your rangetop lifts up. This provides for easy clean-up of spills under the surface burner. Spills such as vinegar, lemon juice, tomato juice and other acidic foods should be wiped up immediately when cool enough to handle; they may leave a light stain if left on a heated

surface. Cleaning under the burner grates once a week will prevent burn-on of food, stains, etc.

\*The "Push-To-Turn safety control knobs" on the ranges are designed for child safety and to prevent accidental operation.

**NOTE:** The surface burners light automatically by an electric ignitor — no matches are necessary. If a power outage should occur, it is possible to use the surface burners, if care is used.

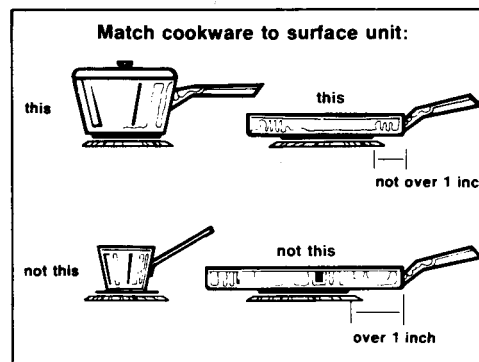
**To light the burner,** hold a lighted match at the head of the burner (part projecting above the rangetop) and turn the control knob to the "LITE" position. The match will ignite the gas from the burner. The flame height can then be adjusted as desired.

In the final analysis, cooking temperatures depend on the cooking utensil and quantity of food being cooked as well as the flame setting.

### Which pots and pans to use

For best results, energy conservation, and safety, always use cookware which:

1. Is well balanced.
2. Has a tight-fitting lid.
3. Is made of a material which conducts heat well.



#### Remember:

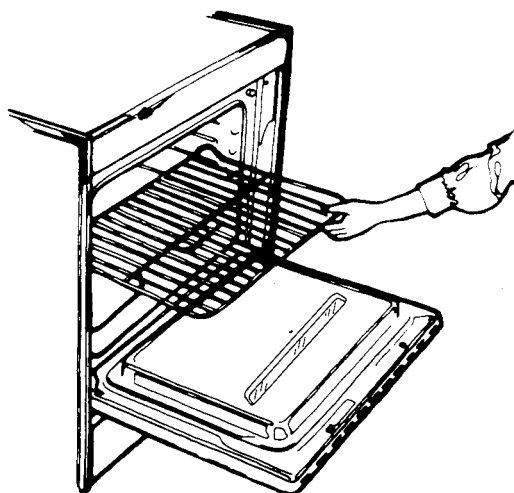
- Do not use aluminum foil or place foods packaged in aluminum foil directly on the rangetop for cooking. Aluminum foil can melt.
- Do not use rangetop as a cutting board.
- Do not put plastic, paper, or cloth items on rangetop. Such items can burn or melt on contact with hot surfaces.

# BAKING HINTS

- Before oven is turned on and heats, check that oven shelves are correctly placed. Oven shelf supports on both sides of the oven provide five shelf positions for easy adjustments to any baking or broiling operation.
- Oven shelves can be pulled forward to the shelf lock "stops" for safe easy loading and unloading. Shelves should have the turned corners in rear.
- To remove shelves, pull out to stop position, then raise front up and out.
- To replace shelves, place on selected shelf supports with turned up corners to the rear and push, lifting the front edge slightly to slide past lock "stop" position.
- Lower burner cover can be removed for cleaning. The oven should not be operated without the lower burner cover in place.
- **DO NOT** place aluminum foil directly on oven bottom or cover entire oven shelf. This will interfere with proper heat circulation.
- **DO NOT** place baking utensils directly on the oven bottom.

## Remember:

- If your range has the self-cleaning feature (Models AGS720 & AGS740):
  - To avoid accidental locking, do not move the door lock lever to the "Clean" position (far right) for normal bake or broil operation. Moving the lever to the right can cause the lock mechanism to lock the door in the closed position at normal bake temperatures.
  - If the door lock lever is accidentally locked and the oven door cannot be opened, turn off the oven controls and wait until the oven has cooled before attempting to move the door lock lever.
  - Do not force the door lock lever as this can cause permanent damage to the door lock.
  - Wipe shelf sides with cooking oil after self-cleaning to prevent damage to the porcelain oven interior.
- For your safety, do not obstruct oven vent located in the center of the backsplash.
- Do not store plastic items on the rangetop.
- Use care when opening oven door — let hot air or steam escape before removing or placing food.
- Do not let potholder contact hot top or bottom oven burners if oven shelves must be moved while oven is hot.
- Do not place anything to cover oven vent holes in the oven bottom.



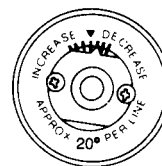
## Oven Temperature Adjustment

If, after using oven for a period of time, you believe foods are consistently underdone or overdone, make the following adjustments:

1. Gently pull **oven temperature control knob** straight out from control panel.
2. Turn knob over and use a Phillips screwdriver to loosen (but do not remove) the two screws in the metal pointer plate. Each line above the plate represents a 20°F temperature change. The plate is factory set to point at the middle line.
3. Turn knob handle to move pointer plate to the next line to increase or decrease oven temperature as desired.
4. Tighten screws with pointer at new line and replace knob on control panel. Use oven for a period of time, and repeat above procedure if necessary. **Move pointer plate only one line each time!**



Factory set position.



Loosen screws, adjust pointer, tighten screws, replace knob.

## Baking or roasting without automatic timing: Models AGC710, AGS720 & AGS740

### Prior to baking or roasting:

1. Place oven shelves in proper positions.  
In general, when using one shelf, position 3 should be used. When using two shelves, positions 2 and 4 are generally used. (Position 1 being the highest, furthest from the oven

bottom and Position 5 being the lowest, closest to the oven bottom.)

2. Check that **oven vent** (located in the center of the backsplash) is not covered.

### To bake or roast:

1. Turn oven **operation control knob** to "BAKE".
2. Turn **oven temperature control knob** to desired temperature.\*
3. When oven operating light goes off, oven is preheated. Place food in oven. (The oven operating light will cycle off and on during baking to indicate that the oven temperature is being maintained.)

**NOTE:** Baking pans, cookie sheets, etc. when placed on the shelf, should be kept a distance of two inches from the side and rear walls of the oven. If roasting or baking pans are placed on different shelves they should be staggered so that one is not located directly under another. This will assure good distribution of heat and will allow food in both pans to be thoroughly cooked.

4. Turn **oven temperature** and **oven operation control knobs** to "OFF" when food is done.

### **This is how oven operates during baking or roasting:**

The air within the oven is heated by the oven burner located at the bottom of the oven. The heated air circulates around the oven to heat the food within the pans.

\*The oven ignition system has an electric ignitor and will take 50-60 seconds to ignite the burner gas.

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## **Automatic baking and roasting: Models AGC710 and AGS720**

### **Setting automatic oven to start "now":**

Place food in oven. Check that clock is set at correct time of day.

Set controls as follows:

1. Push in and turn **stop time knob** to time you wish food to stop cooking.
2. Turn **oven operation control knob** to "TIME BAKE."
3. Turn **oven temperature control knob** to desired cooking temperature.
4. When cooking is finished, turn both **oven operation** and **oven temperature control knobs** off.

#### **Example:**

If the time of day is 2:00 p.m., and the food is to be cooked 2½ hours at 325°F, here's what you do:

- Push in and turn stop time knob to 4:30 p.m.
- Turn oven operation control knob to "TIME BAKE."
- Turn oven temperature control knob to 325°F.

#### **Here is what happens:**

- The oven comes on and the oven operating light will glow.
- When the selected temperature of 325°F is reached, the oven operating light cycles off and on indicating oven temperature is being maintained.
- At 4:30 the oven turns off automatically and the oven operating light turns off.
- Oven is now completely turned off until you are ready to reset it for another use.

### **Setting automatic oven to start "later":\***

Place food in oven. Check to see that clock is set at correct time of day.

Set controls as follows:

1. Push in and turn **start time knob** to the time of day the food is to start cooking.

2. Push in and turn **stop time knob** to time you wish food to stop cooking.
3. Turn **oven temperature control knob** to correct cooking temperature.
4. Turn **oven operation control knob** to "TIME BAKE."

#### **Example:**

If the time of day is 3:00 p.m., and food is to be cooked for 2 hours at 350°F and should be ready to serve at 6:00 p.m.... here's what to do:

- Push in and turn start time knob to "4" o'clock (1 hour ahead).
- Push in and turn stop time knob to "6" o'clock.
- Turn oven operation control knob to "TIME BAKE."
- Turn oven temperature control knob to 350°F.

#### **Here is what happens:**

- At 4:00 p.m., start time setting will turn oven on and the oven operating light will glow.
- When the selected temperature of 350°F is reached, the oven operating light cycles off and on indicating that oven temperature is being maintained.
- At 6:00 p.m. the oven will turn off automatically.
- The oven operating light will turn off.
- Oven is now automatically turned off. You are ready to reset it for another use.
- Turn oven operating and oven temperature control knobs off.

### **To stop or interrupt automatic oven cooking:**

1. Turn **oven temperature control knob** to "OFF."
2. Turn **oven operation control knob** to "OFF."

#### **For Your Safety**

- **Meat, poultry, milk, eggs, and fish products should never be held more than two hours to reduce the chance of bacterial growth and the production of toxins.**

**\*The safest foods to use are frozen casseroles and main dishes, or non-frozen soups or casseroles that do not contain meat, milk or eggs.**

**NOTE:** Broiling should never be attempted on automatic operation. Usually broiling time is accomplished in minutes, therefore even minor inaccuracies in setting the small "Start" and "Stop" dials could seriously affect broiling results.

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## **Automatic baking and roasting: Model AGS740**

### **Setting automatic oven to start "now":**

Place food in oven. Check to see that clock is set at correct time of day. (See instructions on page 5).

Set controls as follows:

1. Turn **oven operation control knob** to "TIME BAKE."
2. Turn **oven temperature control knob** to desired cooking temperature.



3. Push in and hold **bake hours button** while turning **set time knob** to the amount of time needed to cook your food. The display timer will increase in one-minute increments.

DISPLAY WILL SHOW:




**NOTE:** The solid arrow (▼) indicates you are using the bake function. The baking time is shown as "hours:minutes" in the display.

A stop time is automatically calculated for you. You may check it by pushing the **stop time button**. The oven operating light will glow.

DISPLAY WILL SHOW:



**NOTE:**  Indicates that arrow is flashing (see Symbol Key on page 5-6).

4. An intermittent tone will sound when time has elapsed. To turn off the tone, push either **bake hours** or **stop time button** once. The display will show 0:00 momentarily then return to time of day.
- To check the amount of baking time remaining, push the **bake hours button**.
- To return to time of day, push both **minute/second timer** and **bake hours button** at the same time.

The length of the cooking time may be changed at any time by repeating step 3 above.

**NOTE:** Both arrows will flash until cooking time has elapsed.

#### Example:

If the time of day is 2:00 p.m., and the food is to be cooked 2-1/2 hours at 325°F, here's what you do.

- Turn oven operation control knob to "TIME BAKE."
- Turn oven temperature control knob to 325°F.
- Push in bake hour button while turning set time knob to 2:30 (2 hours and thirty minutes).

#### Here is what happens:

- The oven comes on and the oven operating light will glow.
- When the selected temperature of 325°F is reached, the oven operating light cycles off and on indicating that oven temperature is being maintained.
- Display will show 2:30, the programmed cooking time in hours:minutes.
- At 4:30 the oven turns off automatically, the oven operating light turns off, and a tone sounds.
- Turn oven temperature and oven operating control knobs to "OFF."

## Setting automatic oven to start "later":\*

Place food in oven. Check that clock is set at correct time of day.

Set controls as follows:

1. Turn **oven operation control knob** to "TIME BAKE."
2. Turn **oven temperature control knob** to desired cooking temperature.
3. Push in and hold **bake hours button** while turning **set time knob** to the amount of time needed to cook your food.

The display timer will increase in one-minute increments.

DISPLAY WILL SHOW:



4. Push in and hold **stop time button** while turning **set time knob** to the time you wish the food to stop cooking. The oven operating light will glow when oven turns on.

DISPLAY WILL SHOW:



**NOTE:**  Indicates arrow is flashing.

5. An intermittent tone will sound when the time has elapsed. To turn off the tone, push either **bake hours** or **stop time buttons** once. The display will show 0:00 momentarily then return to time of day.
- To check the amount of baking time remaining, push the **bake hours button**.
- To check the stop time, push **stop time button**.
- To return to time of day, push both **minute/second timer** and **bake hours buttons** at the same time. **Note:** Both arrows will flash until baking time has elapsed.

#### Example:

If the time of day is 3:00 p.m., and food is to be cooked at 350°F for 2 hours and should be ready to serve at 6:00 p.m. — here's what to do:

- Turn oven operation control knob to "TIME BAKE."
- Turn oven temperature control knob to 350°F.
- Push in and hold bake hours button while turning set time knob to "2:00."
- Push in and hold stop time button while turning set time knob to 6:00.
- Display will show 6:00, the programmed stop time.

#### Here is what happens:

- At 4:00 p.m., start time setting will turn oven on and the oven operating light will glow.
- When the selected temperature of 350°F is reached, the oven operating light begins cycles off and on indicating that oven temperature is being maintained.

- At 6:00 p.m. the oven turns off automatically, the oven operating light turns off, and a tone sounds.

### To stop or interrupt automatic oven cooking:

- Push in and hold **bake hours button** while turning **set time knob** to 0:00. The display will return to time of day after a few seconds.
- Turn **oven temperature** and **oven operation control knobs** to "OFF."

#### FOR YOUR SAFETY

For safety, meat, poultry, milk, eggs, and fish products should never be held more than two hours to reduce the chance of bacterial growth and the production of toxins.

\*The safest foods to use are frozen casseroles and main dishes, or nonfrozen soups or casseroles that do not contain meat, milk or eggs.

**NOTE:** Broiling should never be attempted on automatic operation. Usually broiling time is accomplished in minutes, therefore even minor inaccuracies in setting the "Stop" time could seriously affect broiling results.

## Using The Insta-Broil™ System: Models AGC710, AGS720 & AGS740

#### Note:

- Use the broiler grid only in the proper position. If it is put in upside down, grease will collect in the rim and could be hazardous.
- Do not use abrasive cleaners to clean the broiler pan or grid. They may scratch the finish.

Your oven is furnished with a porcelain broiling pan and chrome-plated grid. To minimize clean-ups, the pan may be lined with foil, but foil should never be placed on top of the chrome plated grid during broiling; it will trap grease near the broiler burner and can cause it to smoke or catch fire. The broiling pan can also be used for roasting.

### Prior to broiling:

- Arrange food on grid of broiler pan. (See the broiling chart on pages 11-12.) Always use grid as it allows fat to drip away from the meat as it cooks, thus reducing smoking. A small amount of water in the bottom of the broiler pan (under rack) also helps cut down on smoke.
- When broiling, the oven may need to be preheated for three minutes. Be sure to check the chart for specific instructions.
- Check to see that the oven vents are not covered.

### To broil:

1. Turn **oven operation** and **oven temperature control knobs** to "BROIL."
2. Refer to broiling chart for preheating and time recommendations.
3. Center broiler pan under the broiler burner on the shelf indicated in the chart. Use **minute timer** for convenience in timing.

### 4. Close oven door.

5. Broiler burner (burner located at top of oven compartment) operates alone for broiling. The broiler ignition system has an electric ignitor and will take 50-60 seconds to ignite the burner gas. The burner will cycle off and on during broiling.
6. Turn **oven temperature** and **oven operation control knobs** to "OFF" when broiling is completed. Remove broiler pan from oven...if pan and grid are left in heated oven they will be more difficult to clean. Use care when handling hot broiler pan and hot grease.

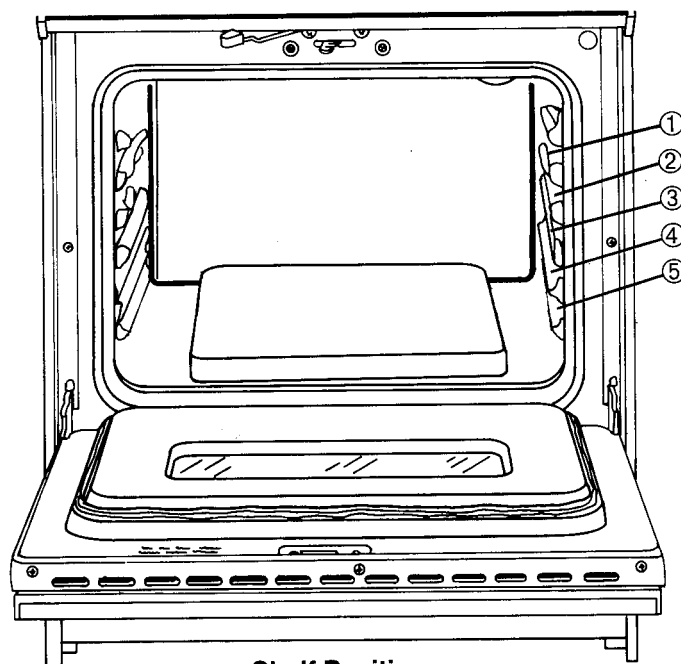
## Broiling Chart

### Hints:

Your new Amana range has a unique broiling system. The information in this chart will help you get the best broiling results from the **Insta-Broil** broiler.

**Before** you begin broiling, please read the following:

1. When broiling, **never** leave broiler unattended.
2. Preheat the oven for broiling **ONLY** when instructed to do so in the following chart.
3. For best results, follow the diagrams showing the arrangement of the food on the broiler grid.
4. **Always** center the food arranged on the broiler pan under the burner.
5. Use the times given in the chart as a guide. Always start with the minimum time.
6. Increase times given for steaks slightly if medium or well-done steaks are desired rather than rare.
7. Use the second or third shelf from the top when broiling food not listed in this chart.
8. Use top shelf position when desiring rare interiors and char-broiled exteriors.
9. Some crackling and popping sounds are normal as is a small amount of smoke.



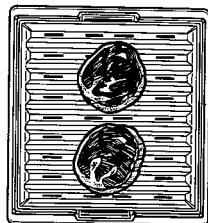
Shelf Positions

# BEEF

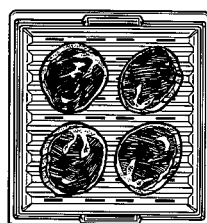
## STEAKS (1-inch thick)

- A. Rack Position 2
- B. Preheat: 3 minutes
- C. Placement:

2 steaks



4 steaks



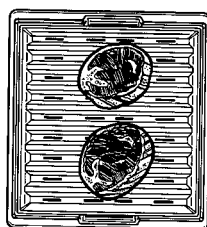
D. Time: for Rare (140°F)

4-7 min. (SIDE 1) 5-7 min. (SIDE 1)  
4-7 min. (SIDE 2) 5-7 min. (SIDE 2)

## STEAKS (1½-inches thick)

- A. Rack Position 3
- B. Do not preheat.
- C. Placement:

2 steaks



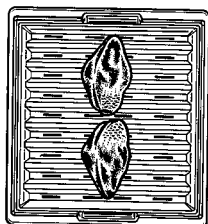
D. Time: 9-13 min. (SIDE 1) for Rare (140°F)  
5-9 min. (SIDE 2)

# CHICKEN

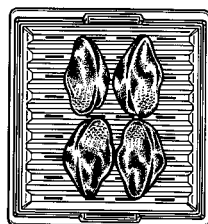
## Breasts

- A. Rack Position 3
- B. Do not preheat
- C. Placement:

2 breasts



4 breasts

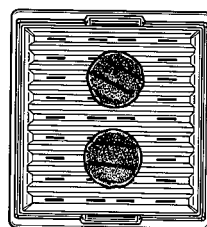


D. Time: 8-10 min. (SIDE 1) 10-14 min. (SIDE 1)  
5-8 min. (SIDE 2) 5-9 min. (SIDE 2)

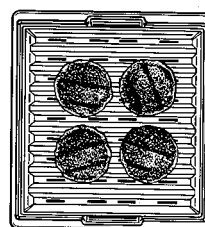
# HAMBURGERS (¾-inch thick)

- A. Rack Position 3
- B. Do not preheat
- C. Placement:

2 Hamburgers



4 Hamburgers



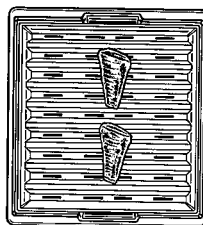
D. Time: 7-9 min. (SIDE 1) 8-12 min. (SIDE 1)  
5-7 min. (SIDE 2) 5-9 min. (SIDE 2)

# FISH

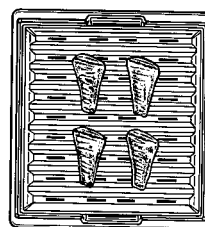
## FILLETS

- A. Rack Position 2
- B. Do not preheat
- C. Placement:

2 fillets



4 fillets

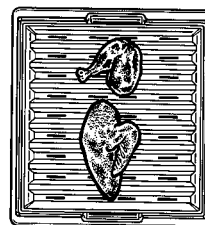


D. Time: 3-5 min. (SIDE 1) 4-6 min. (SIDE 1)  
2-4 min. (SIDE 2) 3-5 min. (SIDE 2)

## Quarters

- A. Rack Position 5  
(Bottom rack)
- B. Do not preheat
- C. Placement:

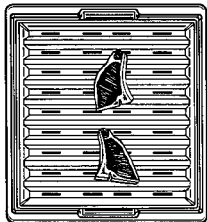
2 quarters (skin-side down first)



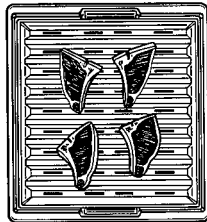
D. Time: 16-20 min. (SIDE 1)  
8-12 min. (SIDE 2)

# PORK CHOPS (1 1/4-inches thick)

- A. Rack Position 2
- B. Do not preheat
- C. Placement:  
2 chops



4 chops



- D. Time: 10-13 min. (SIDE 1) 9-12 min. (SIDE 1)
- 7-9 min. (SIDE 2) 7-10 min. (SIDE 2)

# HAM SLICES (3/4-inch thick)

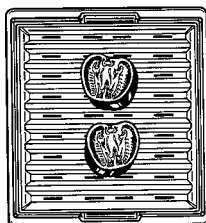
- A. Rack Position 2
- B. Preheat 3 min.
- C. Placement:



- D. Time: 5-9 min. (SIDE 1)
- 3-5 min. (SIDE 2)

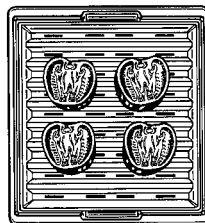
# VEGETABLES/FRUIT TOMATOES/GRAPEFRUIT

- A. Rack Position 3
- B. Do not preheat
- C. Placement:  
2 tomatoes/grapefruit



- D. Time: 8-12 min.

4 tomatoes/grapefruit



- 9-15 min.

# HOW TO CARE FOR AND CLEAN YOUR OVEN

## Remember:

Do not use harsh abrasives, chemicals or any of the commercial chemical-type cleaners on the exterior of the range.

## The Continuous Cleaning Oven: Model AGC710

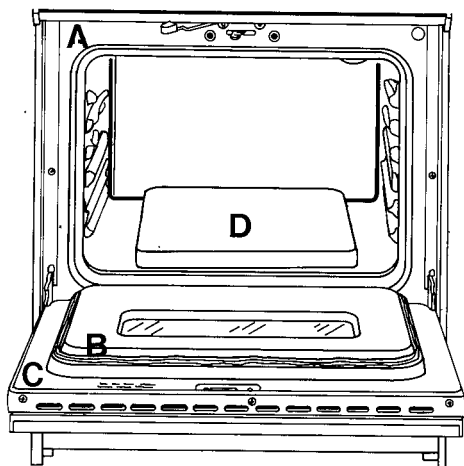
You will notice that the porcelain finish on the inside of your continuous cleaning oven has a porous texture. The pores divide cooking "spatters" (such as fat spatters during meat roasting) into many spatters during baking, roasting and broiling. The spatters are decomposed and evaporate at normal cooking temperatures preventing heavy soil from building up. In effect, the oven walls continuously clean themselves. No objectionable odors are created by the cleaning process. If some spatters should remain, remember they will probably be reduced during later oven use.

Carbohydrate type soils - sugar and starch (spillovers from casseroles, pies, etc.) and soils which occur in heavy amounts will not be removed. As soon as the oven has cooled, remove these spillovers with a nylon brush or nylon "tuffy" and water. If the soil is really baked on, it can be loosened by using "Top Job", "Handy Andy", or "Fantastik". Spray the cleaner on the spot and allow it to remain for about 15 minutes. Brush with a wet nylon "Tuffy" and rinse well with water applied with a wet sponge.

### For areas that are not continuous clean surfaces:

Remove soil from areas with smooth porcelain enamel finish (areas A-D shown below), using the cleaning materials listed above or those on page 16. Wipe entire surface even though it may not appear dirty.

**NOTE:** Never use oven protective coatings, scouring powders, abrasives, steel or metal wool, or commercial oven cleaners. Knives and scrapers should never be used - they will scratch the surface. Do not scrub or clean oven door gasket.



- A • oven frame
- B • side of raised portion on door
- C • door liner (area around raised section on door)
- D • oven bottom cover (can be removed for cleaning)

## The self-cleaning oven: Models AGS720 and AGS740

### Before operating self-cleaning cycle:

1. Remove condiment containers, etc. from top surface of range.
2. Remove all pots, pans, broiler pans and anything else that may be stored in the oven.
3. Remove shelves. If the oven shelves are left in the oven during self-cleaning cycle, they will permanently discolor and warp. Therefore, it is recommended that oven shelves be removed during cleaning cycle.
4. Wipe excessive grease and spillovers from bottom of oven. *Heavy spillovers that can be readily wiped up should be removed from the oven before the cleaning cycle is started.* These thick spillovers keep the cleaning heat from reaching the bottom of the spillover and could leave small dark uncleaned spots. Removing the heavy spillovers also helps eliminate excessive smoking during the self-cleaning cycle.
5. Remove all soil from (see drawing below):
  - A • oven frame
  - B • side of raised portion on door
  - C • door liner (area around raised section on door)
  - D • oven bottom cover is cleaned during self-clean cycle

Wipe entire surface even though it may not appear dirty. The reason is that heat will sometimes cause unnoticeable soil and spatters to bake on and they will be more difficult to remove after the self-cleaning cycle. If necessary, sponge areas (A, B, C) with detergent water or mild cleanser and use steel wool soap pads to remove excess soil.

**Note:** Surface cooking burners may be used during self-cleaning cycle.

### Remember:

- Wipe sides of oven shelves lightly with cooking oil after cleaning cycle is completed. This helps shelves slide easily and avoids damaging the porcelain oven interior.
- Do not use chemical oven cleaners. If cleaners are not entirely removed (they are not always visible), they may have a reaction with oven interior at the high temperature of the self-cleaning cycle.
- Do not scrub or clean door gasket.

# Self-Cleaning Oven Cont.

## Prior to setting:

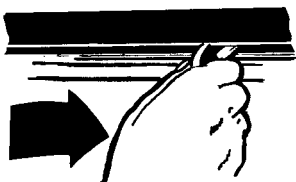
1. Check inside of oven (Read: "Before operating self-cleaning cycle" on previous page.)
2. Make sure the clock is set for correct time of day (page 5).  
Model AGS720: Push in and turn **minute timer knob** to correct time of day.  
Model AGS740: Press **minute/second timer** and **bake hours buttons** at the same time and turn **set time knob** to set correct time of day.
3. **Oven temperature** and **oven operation control knobs** should be in "OFF" position.
4. **Oven vent** should not be covered.

## To Set self-cleaning cycle:

### Suggested self-cleaning times:

Light to Moderate soil	2 hours
Heavy soil	3-4 hours

1. Lock the oven door by moving the **Door Lock Lever** as far to the right as it will go. The oven door must be locked in order for self-cleaning to take place. Note that oven and/or panel lights will turn off.



2. Turn **oven operation control knob** to "CLEAN." Turn **oven temperature control knob** clockwise to the "CLEAN" stop position.

### Model AGS720

3. For delayed start:
  - Push in and turn the **start time knob** to the time you want the self-clean cycle to start. The oven will not start the cleaning cycle until the clock reaches the selected start time.
  - Set **stop time knob** to the time you want the oven to stop cleaning. Recommended cleaning time is 2-4 hours depending upon the amount of soil in the oven.

When this procedure for self-cleaning has been followed, the "oven" light will turn on indicating that the broiler burner is in operation. As the temperature increases, the door will automatically lock, the "clean" light will turn on indicating the oven is in clean, and the lock lever will not be able to be moved. This is a safety measure which prevents the oven door from being opened under high temperature conditions.

### Model AGS740

To start cleaning now:  
Follow steps 1-2 above.

3. Push **self-clean button** once.



DISPLAY WILL SHOW:

**NOTE:** The solid arrow indicates you are using the self-clean function. The cleaning time is shown as "hours:minutes" in the display.

A three-hour self-cleaning cycle has automatically been programmed for you. The length of time can be changed, if you desire, by turning the **set time knob** to the length of time desired. Recommended cleaning time is 2-4 hours depending on the amount of soil in the oven (see suggested self-cleaning times on this page).

**NOTE:** The maximum length of time for self-cleaning is 4 hours.

The oven is now set for self-cleaning. The "Oven" operating light will turn on indicating that the broiler burner is in operation. As the temperature increases, the door will automatically lock, the "Clean" light will turn on indicating that the oven is in clean cycle, and the lock lever will not be able to be moved. This is a safety feature which prevents the oven door from being opened under high temperature conditions. When cleaning is finished or interrupted, the "clean" light will turn off.

4. For delayed start:

- Push **self-clean button**. Set length of cleaning time desired by turning the **set time knob** (as described in step 3).

DISPLAY WILL SHOW:



- Push in and hold **stop time button** while turning **set time knob** to time you want the self-clean cycle to stop.

To check the amount of cleaning time remaining, push **self-clean button** ONCE. (IF SELF-CLEAN BUTTON IS PUSHED MORE THAN ONCE, THE FUNCTION IS CANCELLED.)

To display time of day, push in and hold both **minute/second timer** and **bake hours buttons**.

**NOTE:** Both arrows will flash until cleaning time has elapsed.

### NOTE:

Do not move the door lock lever to the "Clean" position (far right) for normal bake or broil operation. Moving the lever to the right may cause the lock mechanism to lock the door in the closed position at normal bake temperatures.

If the door lock lever is accidentally locked and the oven door cannot be opened, turn off the oven controls and wait until the oven has cooled before attempting to move the door lock lever.

Do not force the door lock lever as this may cause permanent damage to the door lock.

## What happens during self-cleaning cycle:

- Both the upper and lower oven burners operate alternately during cleaning.
- The temperature will continue to rise to about 900°F where it will stay for the remainder of the cleaning time. (**Note:** The first few times the self-cleaning system is used, there may be minor smoking and a slight odor as the oven insulation "cures." This will disappear after the first few cleaning cycles.)

- The vapor and smoke generated during the self-cleaning cycle is catalytically cleaned before discharging into the room.
- The **oven vent** exhausts vapor and warm air during self-cleaning cycle. It should **always** be left unobstructed.
- You may notice some wisps of smoke from around the door or oven vent at the beginning of the cleaning cycle.

The "Oven" light turns off as soon as the self-cleaning time has elapsed (indicating that the oven burner is no longer on). The "Clean" light will remain on until the oven temperature has cooled enough for the door lock lever to be safely moved.

### To interrupt self-cleaning cycle:

#### Model AGS720

1. Turn **stop time knob** to correspond with the time on the clock (shaft will pop out). Oven operating light will go off.
2. Turn **oven operation control knob** to "OFF."
3. Allow oven to cool **before** attempting to open door.

#### Model AGS740

1. Push **self-clean button once**. Display will return to the time of day after a few seconds.

OR

Push **self-clean button** while turning **set time knob** to 0:00. Display will return to time of day after a few seconds.

2. Turn **oven operation and oven temperature control knobs** to "OFF."
3. Allow oven to cool **before** attempting to open door.

#### CAUTION:

**AVOID TOUCHING AREAS ABOVE OVEN DOOR AND IN FRONT OF OVEN VENT (oven vent is located in center of backsplash). THESE AREAS BECOME HOT ENOUGH TO CAUSE BURNS DURING CLEANING CYCLE.**

## After self-cleaning cycle

1. Approximately one hour after self-cleaning, the oven temperature will fall to about broiling temperature and the door lever can be moved to the left to open the door. If the door lock lever does not move, allow an additional 10 minutes cooling time.
2. Turn **oven operation and oven temperature control knobs** to "OFF."
3. Leave door ajar to finish cooling oven.
4. Remove any ash from bottom of oven with a damp paper towel. If small, dark burned-on spots remain inside the door or oven they may require some manual cleaning.
5. Remove any baked-on soil from around oven door and oven frame with damp cloth and cleanser.
6. Lubricate sides of oven shelves lightly with cooking oil. The shelves will slide more easily and the oil prevents friction and possible damage to oven shelf supports.

## Oven self-cleaning hints

- A convenient time to self-clean the oven is in the evening, when normal oven use is completed.
- It is normal to notice a slight amount of smoke escaping around upper part of door during self-cleaning when soil is heavy. Excessive smoke may indicate excessive spills have not been wiped up or there may be faulty gasket which should be checked by an authorized servicer.
- The oven should be cleaned before it gets "excessively dirty" — which means something different to every cook! If the oven is not clean after one cycle, repeat cleaning cycle.

## HOW TO CARE FOR AND CLEAN THE GAS RANGETOP: Models AGC710, AGS720 & AGS740

#### Do not use:

Avoid abrasive, heavy-duty powders such as: AJAX® cleanser, COMET® cleanser — these can scratch and dull, depending on their abrasiveness and the cleaning pressure applied in use.

Avoid chemical oven cleaners — these can etch the porcelain enamel surface and are caustic.

Avoid metal pads such as CHORE GIRL® pot cleaners, KURLY KATE pot cleaners, S.O.S.® soap pads, PADDY® soap pads — these can scratch the porcelain enamel, gloss, and painted areas.

It is easiest to maintain a clean rangetop if these guidelines are followed:

#### 1. Save on clean-up time:

- Before cooking, make sure bottom of cookware, burner grate, and rangetop are clean and dry.
- Eliminate boilovers and spatters by selecting cookware large enough to accommodate food and liquid.
- Use a spatter shield when shallow frying.

#### 2. Daily Care:

Prevent soil build-up: **After the rangetop has cooled**, remove grease and moisture deposits before using the rangetop again.

- Lift off burner grates, then wash with soap and water or place in a dishwasher.
- Wipe porcelain rangetop and area beneath burner grates with a sponge or cloth dampened with soap and water. Rinse and dry.
- To clean beneath the top surface burners, carefully lift the rangetop, while gently pulling it toward you. Lift the

rangetop off of the range and set aside until cleaning is finished. To return the rangetop to its original position, carefully place the back edge of the rangetop on top of the range (toward the back). Make sure that the burner holes are lined up correctly, then slowly lower the rangetop into place.

- Wipe the surface burners following each use with warm soapy water to remove spillover deposits and grease splatters before they get a chance to harden on the surface.

If food does harden on the surface, soaking the burner may be necessary. To soak the surface burners:

1. Remove the burner grates and the rangetop. Using a Phillips screwdriver, remove the four mounting screws which secure the burners to the burner supports. Lift the burners up and pull toward the **rear** of the range.
2. Surface soil can be cleaned by soaking the burners in warm water and dishwashing liquid. A dishcloth or non-abrasive pad such as a Dobie Pad® can be used to rub the burner caps after soaking. If stains still remain: Immerse the burner in a hot solution of 2 tablespoons of "Dip It" per quart of boiling water. Soak for 20 minutes (be sure the liquid covers the cap and base portion of the assembly). Remove burner, cool slightly and rinse thoroughly with cold water. Be sure solution is completely rinsed off both the inside and outside of the burner. Let dry at room temperature or dry by placing them in a 170° oven for ½ hour. Protect hands from hot burners when removing them from the oven. Be sure the burners are dry, as water lodged in the burner parts may cause an uneven flame, or interfere with automatic lighting.
3. Blocked ignition holes may cause poor burner ignition. When cleaning the burners, pay particular attention to cleaning the small ignitor holes adjacent to the flash tubes (see Figure 1). These can be cleaned by inserting a straight pin or opened paper clip into the hole. **DO NOT USE A WOODEN PICK TO CLEAN THE HOLES.** Remember, do not change the size or shape of this part, or ignition may be affected.
4. To replace the burners, slip the Venturi (long, thin end) over the top burner orifice and then position the surface burner locating brackets into the burner support channel. Reinstall burner mounting screws.

Do not attempt to clean the oven or broiler burner ignitor assembly, the ignitors are electrically operated and the danger of electric shock is present.

- Control knobs on control panel are removable for cleaning. Faces of knobs can be cleaned with a clean cloth dampened with sudsy water. Dry with a clean cloth.

## Cleaning materials you can use:

In general, the following products can be used for cleaning the rangetop.

### Do use:

1. Dishwasher liquid.
2. Baking soda as a cleaning powder.
3. A fine-polishing cleansing powder such as Amana ASAP™, BON AMI® polishing powder, BAR KEEPERS FRIEND, PAN DANDY.
4. Non-impregnated plastic and nylon pads; some examples are: DOBIE® scouring pad, SKRUFFY scouring brush, TUFFY® plastic mesh ball.

### Remember:

**Do not use harsh abrasives, chemicals or any of the commercial chemical-type oven cleaners on the interior or exterior of the range.**



## Care and Cleaning of Other Parts:

Part	Cleaning Aids	How to Clean	Tips and Precautions
Glass Control Panel/ Backsplash	• Glass cleaner, e.g. Windex®	• Clean with glass cleaner. • Wipe with lintless cloth or towel.	• Be careful not to spray cleaner inside panel.
Oven Controls & Trim	• Soap and water	• Gently pull off oven control knobs • Wash, rinse, dry with soft cloth (do not immerse control knobs in water).	• Avoid abrasive cleansers which might scratch or dull the finishes.
Stainless Steel Trim Rim Painted Steel Range Sides	• Soap and water	• Clean regularly when range has cooled	• Avoid abrasive cleansers which might scratch or dull the finishes.
Door and Storage Drawer	• Soap and water	• Remove door: open door about 5 inches ajar (oven has a "Stop" position), pull straight up, lifting at an angle until door clears hinges. (There are no screws to remove.) • Remove drawer: Pull out as far as possible. Pull front edge up until stud on glide rails is cleared.	• Replace door by sliding it back onto its hinges (hinges must be at "Stop" angle). • Replace drawer by sliding it onto the glide rails, making sure that the stud on the glide rails is in the matching slot on the drawer.



# HOW TO REPLACE THE LIGHTS

## CAUTION:

To avoid possible electrical shock or burns. Before removing or replacing the lights:

1. Disconnect the electric current to the range at the fuse box or circuit breaker box.
2. Wait until the oven and/or light has cooled.

## How to replace backsplash fluorescent lightbulb

- Remove screws from backsplash top cover and lift off.
- Hold tube on both ends, pull toward you then pull and lift out.
- Slide tube pins located at each end of replacement bulb tube into lamp holder slots. Push until it clicks into the socket. Replace backsplash top cover.

## How to replace oven lightbulb:

- Disconnect electricity at main disconnect plug (or circuit breaker).
- Remove the 4 (four) screws securing the lens retainer to the rear of the oven liner.
- Remove the lens retainer and lens.
- Turn bulb counterclockwise to remove (a dry oven mitt or cloth will protect from broken glass).
- Replace with a 40-watt appliance bulb, rotate bulb clockwise.
- Reverse procedure to re-install oven lightbulb.

# COMMONLY ASKED QUESTIONS

## 1. What cookbook is suggested for use with my new gas range?

Range temperatures are standardized. For instance, 350°F will be consistent from one oven brand to another. We suggest consulting a basic cookbook such as *Betty Crocker* or *Better Homes and Gardens*. These cookbooks contain basic baking and cooking times and temperatures.

## 2. Why are baking times shorter in my new range?

Your Amana range is a durable, well-insulated oven. Heavy insulation is needed to protect against the high temperatures reached during self-cleaning. Thick insulation also helps keep heat in during baking. Recipes may therefore cook more quickly in your new range since less heat escapes during baking.

## 3. I've put an oven thermometer in my oven and noticed it does not maintain a constant temperature. Do I have a problem?

To maintain a temperature for baking, your Amana oven will cycle off and on. You may see a "swing" in temperature of as much as  $\pm 25^{\circ}\text{F}$ , but the average will be the temperature desired. This temperature cycling is considered a normal procedure in range operation.

## BEFORE CALLING FOR SERVICE

Make sure you have followed instructions in your Use and Care Manual. Avoid unnecessary service calls for difficulties that are not the result of defective workmanship or materials. You will be charged for a service person's travel expenses and labor, even though the product may be in warranty, if the difficulty is not caused by workmanship or materials, or if that component is considered customer replaceable. The following items are considered customer replaceable: oven shelves, lightbulbs, and control knobs which can be removed by pulling off the control shaft.

- If range does not heat, check the power source (fuse or circuit breaker, or cord unplugged).
- Review use and care instructions.
- Check that controls and clock are properly set.
- Check the suspected defect a second time.
- If oven does not come on, check to see that the oven operation control knob is on "BAKE".
- **If clean cycle does not start:**  
Check to see that oven controls and clock are set for CLEAN.
- **If door lock lever cannot be moved to unlocked position:**  
Check use and care directions. The oven must be cool in order to move door lock lever to the left or unlocked position. Do not force the door lock lever handle or the self-clean mechanism may be damaged.

## WHEN SERVICE IS REQUIRED

The dealer from whom you purchased the range can give you the name of your nearest Authorized Service Center. Help them give you prompt service by giving them:

1. An accurate description of the trouble.
2. Complete model and serial numbers located on oven frame behind storage drawer.
3. Proof of purchase (Sales receipt on request).

Repair by an unauthorized servicer that results in subsequent failure will void the warranty. Warranty details are contained in the warranty certificate enclosed with this booklet.

Keep an accurate record of any service calls: what was done, who serviced the range, and the date.

Amana has a large network of Authorized Service Centers in the U.S. However, if you should have a service problem that is not resolved locally,

Write: Customer Relations Department  
Amana Refrigeration, Inc.  
Amana, Iowa 52204

or Dial: (319) 622-5511  
Monday through Friday  
(8 a.m.-4:30 p.m., Central Time Zone)  
and ask for Customer Relations.

Please include model and serial numbers, date of purchase, and selling dealer.



Amana is pleased to offer an important opportunity for long-term service protection on your new Amana appliance. The Amana Asure Extended Service Plan is specially designed to supplement the strong warranty that already accompanies your appliance, and it combines with this standard warranty to provide budget-protecting coverage on your appliance for up to five full years, covering parts, labor and travel charges.

Your participating Amana dealer has details. Or contact us:

Amana Refrigeration, Inc.  
Customer Service Department  
Amana, IA 52204  
(319) 622-5511  
Monday through Friday  
(8 a.m.-4:30 p.m., Central Time Zone)

**1-800-843-0304**

(In Iowa Call 1-800-332-3039)



**TOLL-FREE**  
***Amana***<sup>®</sup>

Information on product usage, installation, warranty and dealer/service can be obtained through the toll-free number.